Serial No.: 10/676,006 Filed: October 2, 2003

Page : 2 of 9

CLAIM AMENDMENTS

This listing of claims replaces all prior versions and listings of claims in the application:

Claims 1-12 (Cancelled)

13. (Original) A dough improving composition comprising an oxidoreductase which is at least

capable of oxidizing maltose and at least one further dough ingredient or dough additive.

14. (Original) A composition according to claim 13 wherein the oxidoreductase is derived from

a source selected from an algal species, a plant species and a microbial species.

15. (Original) A composition according to claim 14 wherein the oxidoreductase is hexose

oxidase.

16. (Original) A composition according to claim 15 wherein the hexose oxidase is derived from

Chondrus crispus.

17. (Currently Amended) A composition according to claim 13 which is a pre-mixture useful

for preparing a based baked product or in making a noodle product or an alimentary paste

product.

18. (Original) A composition according to claim 13 which comprises an additive selected from

the group consisting of an emulsifying agent and a hydrocolloid.

19. (Original) A composition according to claim 18 wherein the hydrocolloid is selected from

the group consisting of an alginate, a carrageenan, a pectin and a vegetable gum.

Claims 20-27 (Cancelled)

28. (Previously Presented) A dough improving composition comprising an oxidoreductase

Serial No.: 10/676,006 Filed: October 2, 2003

Page : 3 of 9

which is at least capable of oxidizing maltose, flour and at least one further dough ingredient or dough additive wherein said oxidoreductase is in an amount which results in the presence in a finished dough of 1 to 10,000 units per kg of flour.

29. (Previously Presented) A composition according to claim 28 wherein the oxidoreductase is derived from a source selected from an algal species, a plant species and a microbial species.

30. (Previously Presented) A composition according to claim 29 wherein the oxidoreductase is hexose oxidase.

31. (Previously Presented) A composition according to claim 30 wherein the hexose oxidase is derived from *Chondrus crispus*.

32. (Currently Amended) A composition according to claim 28 which is a pre-mixture useful for preparing a based baked product or in making a noodle product or an alimentary paste product.

33. (Previously Presented) A composition according to claim 28 which comprises an additive selected from the group consisting of an emulsifying agent and a hydrocolloid.

34. (Previously Presented) A composition according to claim 33 wherein the hydrocolloid is selected from the group consisting of an alginate, a carrageenan, a pectin and a vegetable gum.

35. (Previously Presented) A dough comprising a dough improving composition comprising an oxidoreductase which is at least capable of oxidizing maltose and at least one further dough ingredient or dough additive, and flour.

36. (Currently Amended) A flour dough comprising an oxidoreductase which is at least capable of oxidising oxidizing maltose and flour.

Serial No.: 10/676,006 Filed: October 2, 2003

Page : 4 of 9

37. (Previously Presented) The flour dough according to claim 36 wherein said oxidoreductase

is in an amount which results in the presence in the finished dough of 1 to 10,000 units per kg of

flour.

38. (Previously Presented) The flour dough according to claim 36 wherein said flour is selected

from the group consisting of wheat flour, rice flour, maize flour, barley flour, rye flour, durra

flour and mixtures thereof.

39. (Previously Presented) The flour dough according to claim 36 wherein said flour dough

comprises at least one further enzyme.

40. (Currently Amended) The flour dough according to claim 36 wherein said flour dough

comprises at least one further enzyme and wherein said further enzyme is selected from the

group consisting of cellulase, a hemicellulase, a xylanase, a starch degrading enzyme, a glucose

oxidase, a lipase and a protease.

41. (Previously Presented) The flour dough according to claim 36 wherein said oxidoreductase

is hexose oxidase.

42. (Previously Presented) The flour dough according to claim 36 wherein said oxidoreductase

is hexose oxidase and wherein said hexose oxidase is derived from a source selected from the

group consisting of an algal species, a plant species and a microbial species.

43. (Previously Presented) The flour dough according to claim 36 wherein said oxidoreductase

is hexose oxidase and wherein said hexose oxidase is derived from Chondrus crispus.

44. (Currently Amended) A baked or dried product produced from a flour dough wherein said

flour dough comprises an oxidoreductase which is at least capable of oxidising oxidizing

maltose.

Serial No.: 10/676,006 Filed: October 2, 2003

Page : 5 of 9

45. (Previously Presented) The baked or dried product according to claim 44 wherein said oxidoreductase is in an amount which results in the presence in the finished product of 1 to

10,000 units per kg of flour.

46. (Previously Presented) The baked or dried product according to claim 44 wherein said flour

is selected from the group consisting of wheat flour, rice flour, maize flour, barley flour, rye

flour, durra flour and mixtures thereof.

47. (Previously Presented) The baked or dried product according to claim 44 wherein said flour

dough comprises at least one further enzyme.

48. (Currently Amended) The baked or dried product according to claim 44 wherein said flour

dough comprises at least one further enzyme and wherein said further enzyme is selected from

the group consisting of cellulase, a hemicellulase, a xylanase, a starch degrading enzyme, a

glucose oxidase, a lipase and a protease.

49. (Previously Presented) The baked or dried product according to claim 44 wherein said

oxidoreductase is hexose oxidase.

50. (Previously Presented) The baked or dried product according to claim 44 wherein said

oxidoreductase is hexose oxidase and wherein said hexose oxidase is derived from a source

selected from the group consisting of an algal species, a plant species and a microbial species.

51. (Previously Presented) The baked or dried product according to claim 44 wherein said

oxidoreductase is hexose oxidase and wherein said hexose oxidase is derived from Chondrus

crispus.

52. (Previously Presented) The baked product according to claim 44 wherein said baked

product is a bread product.

Serial No.: 10/676,006 Filed: October 2, 2003

Page : 6 of 9

53. (Previously Presented) The dried product according to claim 44 wherein said dried product is a noodle or an alimentary paste product.